

## APPENDIX

### Appendix A

#### Logo



### Appendix B

#### Packaging Label

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| <p><b>Nutrition Facts</b> per 2 pieces (18 g) : <b>Calories 90</b><br/> <b>Fat</b> 4.0 g (5 %), <b>Saturated Fat</b> 2.5 g + <b>Trans</b> 0.2 g (13 %), <b>Cholesterol</b> 10 mg (3 %),<br/> <b>Carbohydrate</b> 13 g, <b>Fibre</b> 0 g (0 %), <b>Sugar</b> 9 g (9 %), <b>Protein</b> 0.5 g, <b>Sodium</b> 105 mg (5 %),<br/> <b>Potassium</b> 10 mg (0 %), <b>Calcium</b> 150 mg (12 %), <b>Iron</b> 0.1 mg (1 %).<br/> <small>% = % Daily Value*</small> <span style="float: right;"><small>*5% or less is a little 15% or more is a lot</small></span></p> <p><b>Ingredients:</b> Mineral Water, Sugars, Honey, Organic Soymilk (Tricalcium Phosphate, Salt, Carrageenan, Natural Flavour, Sodium Bicarbonate, Ascorbic Acid, Niacin, Pantothenate, Riboflavin, Vitamin A Palmitate, Thiamine, Vitamin B6, Folicin, Vitamin D2, Vitamin B12, Zinc Gluconate), Butter (Cream, Natural Flavor), Sago Starch, Coffee, Ginger, Light Corn Syrup (Corn Syrup, Salt, Vanilla)</p> |  |
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## **Appendix C**

### Supplier List

1. Papaya Supermarket, Surabaya : Excelso Java Arabica, Honey,
2. Pelangi Minimarket, Surabaya : Granulated Sugar, Sago Flour
3. Hokky, Surabaya : Corn Syrup, Soya Milk, Unsalted Butter
4. Klikkemasan, Malang (Shopee) : Pouch Packaging
5. Spectrum, Surabaya : Logo Sticker

# Coffee Fudge

( Fudge ) <sup>new</sup>

**Yield :** 20 Blocks

**Ingredients :**

- 75 cc Boiled water
- 30 cc Coffee powder ( Java Arabica )
- 500 g Sugar
- 60 g Unsalted Butter
- 300 cc Soya Milk ( Plain )
- 10 cc Glucose Syrup
- 20 cc Grated Ginger
- 10 cc Honey

*Not Commercial*  
*Healthy*  
*Unique Ingredients*  
*Complex processing*

OK

**Method :**

1. Mix the coffee with boiling water in a cup.
2. Then mix the liquid ingredients too in a glass ( milk, glucose syrup, honey ).
3. Melt the sugar and butter in sauce pan, then add the grated ginger. Pour all the rest ingredient into it then bring to boil for 10 minutes.
4. After that pour into a bowl and beat for 2-3 min with a wooden spoon / spatula. Just to make sure that all ingredients completely combined.
5. Pour into a lined baking tin ( 48 cm ) and put it in the freezer wait until it sets.
6. If it is done, cut it into 20 blocks, and ready to eat.

**Serving Method :**

Dip the fudge in hot milk or as an extra topping for cereal.

**Health Benefits :**

- Good for those who have a lactose Intolerant
- High in calcium and protein
- Improve brain function and increase energy
- Strengthen immune system
- Keep your body warm
- Good for digestion

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